IN THE CLAIMS

1. (Currently amended) A sodium-free or low-sodium aqueous seasoning solution for foodstuffs, consisting
of between 60 and 85% by weight of purified water, between 5 and 15% by weight of a potassium
chloride, between 8 and 18% by weight of tartaric acid, between 1 and 3% by weight of a magnesium salt
and between 2 and 15% by weight a calcium salt.
2. (cancelled)
3. (cancelled)
4. (original) The seasoning solution of claim 1, wherein the magnesium salt is magnesium chloride.
5. (original) The seasoning solution of claim 1, wherein the calcium salt is calcium chloride.
6. (original) The seasoning solution of claim 1, wherein purified water is distilled and demineralized water.
7. (original) The seasoning solution of claim 1, which is colorlessness, odorlessness, and has heightened salinity in taste.
8. (original) The seasoning solution of claim 1, which is stable and does not require refrigeration.
9. (cancelled)

- 10. (original) The seasoning solution of claim 1, wherein natural or artificial essences, colorants, and aromatizers are added.
- 11. (original) The seasoning solution of claim 1, which comprises a stable aqueous solution adapted as a seasoning composition for foodstuffs before, during, and after cooking.
- 12. (original) The seasoning solution of claim 1, further comprising up to 20% by weight sodium chloride.
- 13. (original) The seasoning solution of claim 10, wherein flavoring agents comprise between 0.05 and 2.5% by weight, and are selected from the group consisting of essences of garlic, pepper, onion, lemon, celery, sweet basil, thyme, parsley, sweet red pepper, and spicy red pepper, and mixtures thereof.
- 14. (original) The seasoning solution of claim 1, further comprising between 0.05 and 2.5% by weight stabilizing agents fit for human consumption selected from thickening agents and preservatives.
- 15. (previously amended) The seasoning solution of claim 1, provided for household use in a bottle with a dropper or sprayer.
- 16. (original) The seasoning solution of claim 1, wherein said solution acts as a dietary supplement of dietary minerals, supplying magnesium, calcium, and potassium.
- 17. (Currently amended) A method for making a sodium-free or low-sodium aqueous seasoning solution for foodstuffs, eontaining consisting of between 60 and 85% by weight of purified water, between 5 and 15% by weight of a potassium chloride salt, between 8 and 18% by weight of an organic tartaric acid, between 1

and 3% by weight of a magnesium salt, and between 2 and 15% by weight a calcium salt, said method comprising: a) measuring the required amounts of solid raw materials, which may be finely or coarsely powdered, in scales or crystals, b) measuring the required amount of distilled, demineralized water, c) mixing the solid compounds with about 50% of said water until a slurry is formed, and d) adding the remainder of the water to the slurry and agitating until it retains the characteristics of a stable homogeneous solution.